

CATERING MENU

Appetizers: (most could be served as main courses as well)

- Ahi Tuna Nachos w/ Soy-Siracha Sauce, Wasabi-Matcha Sauce, Black Hawaiian Lava Salt and Black Sesame Seeds
- Cold Asparagus Soup w/ Black Truffle Oil
- Local Caught Ceviche (Amazing!!! Many people have said its the best they ever had)
- Caprese Salad w/ Housemade Mozzarella, Heirloom Tomatoes and 12 year old Aceto Balsamico di Modena (DOC)
- Quinoa Salad w/ cucumber, tomato, dill, red onion and feta cheese
- Mini French Onion Soup Sliders w/ Gruyere and Caramelized Onions
- Housemade smoked fish dip (local caught, i smoke it over hickory with lime and lemon rinds added to further flavor the smoke. It's like lime/lemon charcoal!)
- Grilled Halloumi Wraps w/ pickled peppers and roasted fennel
- Gazpacho (red or white)
- Chopped Sashimi Salad
- Chicken Sausage and Roast Fennel Soup
- Chicken Farro Salad w/ Manchego Cheese
- Moroccan Chicken Salad w/ jicama
- Grilled Oysters w/ spiced tequila butter, sage and achote
- White Pizza w/ Heirloom Tomatoes (if available)

Entrees: (most could be served as an app as well)

- Housemade Burger Sliders topped with Havarti cheese and housemade shallot, truffle and pisco mayo
- Bhan Mi Chicken Sliders w/ cilantro, cucumber, light mayo and pickled diakon and carrot (Do Chua)
- Hawaiian Ahi Tuna Poke w/ a spicy-ginger-sake-mayo sauce, topped with toasted sesame seeds, scallions, cilantro, crystallized ginger and Bottarga Di Muggine
- Korean Bulgogi Lettuce Wraps w/ white sesame seeds and scallions
- Chicken Sliders w/ fried green tomato, sweet tea mayo, pickled red onion and watermelon
- Blackened Local Caught Fish Tacos (in season and local of course:) w/ mango, scallion and fire-roasted habanero salsa
- Tuna Slider w/ avocado, arugula, black sesame seeds, scallions and spicy mayo
- Mojo Chicken Tacos w/ apple/mango salsa, fresh cilantro
- Berberie Chicken Tacos w/ cardamon, cumin, ginger, nutmeg, fenugreek, and coriander
- Duck-Bacon (Housemade, as is mostly everything) Flatbread w/ brie/brazil nut and sorrel pesto; caramelized shallots, arugula, and mango compote
- Hickory and Lime Smoked Local Uni and Avocado w/ Morel mushrooms, white asparagus, and argan oil
- Wahoo Carpaccio w/ Coriander, Fennel and Tangerine
- Miso-Marinated Black Cod w/ Baby Bok Choy
- Hemp-Crusted Local Grouper w/ Thai Broth
- Cottage Cheese Dill Rolls with Seared Salmon, Fresh Dill and Housemade Tartar Sauce
- Vuelve a la Vida ("Return to Life")- w/ shrimp, calamari, snapper, oysters, clams and veggies. Similar to ceviche.
- Lobster Mac n' Cheese w/ housemade lobster stock (the best around, i actually cook the pasta in the housemade lobster stock (that has a whole bottle of sherry and a whole bottle of white wine in it) so that the pasta is lobster infused!
- Tom Ka Gai
- Mini Spinach and Parmesan Sformati w/ Bottarga di Muggine
- Kimchi (housemade) Quesadillas w/ Salsa Roja and shitake mushrooms
- Petit Zucchini & Heirloom Tomato Verrine w/ crisped prosciutto and creme fraiche





Drinks:

Mango Lassi w/ Skyr
Melonaide
Raspberry Bellini
Kanji
Strawberry Kefir Water

Dessert:

French Custard Ice Cream w/ Black Hawaiian Lava Salted Pretzel & Ghiradelli Caramel
Blueberry Mascarpone Crepe
Locally foraged Starfruit, Coconut, Lime and Mint Sorbet
Milk Chocolate Crèmeux w/ Sesame Creme Anglaise
Local Fruit Sorbet
Mini Blini Napoleons w/ Caviar
Brazilian Brigadeiros
Cold Peach and Nectarine Soup w/ Strawberry Sauce
Vanilla Semifreddo & Lychee Terrine
Smore Bombs- Little Spherical Smores with a flammable, edible, wick made of fried mung bean noodles. You light the smore bomb and the wick burns out inside giving it a smokey campfire taste, encased by a melty, goey, marshmallow-y, smore. (They are still in development, but close to done).
Vegan Mini Poppy seed cupcakes w/ tangerine and coconut cream

Breakfast:

Chef's Benedict- bold flavors w/ basil, tomato and avocado
Coconut-Forbidden Rice Pudding
Breakfast Tabbouleh w/ Strawberry Kiwi Puree
Carrot-Parsnip-Zucchini Bread
Quinoa Johnnycakes
Paleo Carrot-Banana Muffins
Antioxidant Berry-Walnut Muffins

Vegan Selections: (nearly all are Gluten- Free Also)

Appetizers: (Many could be served as an Entree as well)

Pro-biotic Vitality Bowl- Baby Kale, Baby Chard, Baby Spinach and Baby Beet Tops lightly tossed in a housemade miso-sesame vinaigrette, topped with kimchi, toasted sesame seeds, fresh ginger and garlic roasted heirloom quinoa
Stuffed Crimini Mushrooms w/ sunflower seed cheese, topped with chives and Italian black summer truffles
Chilled Kohlrabi Soup (the presentation on this is stunning, with dry ice creating smoke from underneath and the other-worldly look of the Kohlrabi used as bowls)
Vegetable Maki Rolls- Carrot, Cucumber, Scallion, Daikon, Sprouts, Tofu, Avocado, Daiya, Nori, etc.
Panzanella with Locally Foraged Veggies (we could sub Farro for the bread in the Panzanella too)
Linseed Crisps w/ Lucuma and fermented mango chutney
Thai-Chili-Corn Chowder w/ cream of coconut and toasted coconut shavings
Gado-Gado Salad w/ Chili/Garlic/Peanut Sauce
Marinated Baby Artichokes w/ Dill, Capers and Fresh Ginger
Heirloom Tomatoes Composition 5 ways (raw, pickled, roasted, candied, and sun-ripened)
Local Dinosaur Kale Salad w/ Grana Padano
Tofu-Shitake Bulgogi Lettuce Cups
Vegetable Bouquet w/ dill, scallion, Serrano pepper dipping sauce and Kale pesto
Asparagus Leek Soup w/ Red Bell Peppers and Crimini Mushrooms
Tofu Curry w/ Cauliflower, Rice noodles, and Cashews



Vegan Selection Appetizers Continued

Immunity Soup

Butternut Squash and Heirloom Apple Soup

Cold Cherry-Lemon Soup "The Queen of Summer Fruit Soups" (possibly as a dessert too)

Tabouleh Wrap- swiss chard stuffed w/ bulgar wheat, red mulberries (wild-foraged when available), peppers and preserved lemon

Cabbage Rolls w/ Parsley Cream and micro-greens

Julienned Zucchini Nests w/ Peaches and Macadamia Cream

Housemade Salsa and Guacamole

Entrees: (Most could be served as an appetizer as well)

Mayan Vegan Temple w/ cashew cheese, wild-foraged prickly pear cactus, chipotle-ancho marinated tofu with ground annato seeds served on a banana leaf

Kalamata Rice ball w/ Sesame Seed "Cheese" rollatini, parsley cream and marinated Portobello mushroom.

Seitan 3 ways- miso-mirin, shochu-siracha, and bulgogi style

Stuffed Poblano Peppers w/ Garbanzo Beans, Spinach, Shallots, Heirloom Tomatoes, Quinoa Stuffed Baby Red Peppers w/ Grilled Romesco Sauce

Zucchini Tomato Verrine w/ Daiya

Morel and Asparagus Salad w/ Frisee, Butter Lettuce and crisped Shallots

Buckwheat Soba Noodles and Sesame-Fig Dressing alongside Roasted Cauliflower and Eggplant

Veggie Quesadilla w/ shrooms, olives, shallots, and tomatoes

Roasted Housemade Tofu as Petit Blini Napoleons with Micro-Greens and Eggplant Ancho Spread

Thai Chili -Corn Chowder w/ Cream of Coconut and Toasted Coconut Shavings

Wild Mushroom Lasagna w/ taleggio and truegole cheeses

Whole Wheat Linguine w/ Toasted Walnuts and Locally Foraged Citrus & Blueberries (will use locally foraged fruits when possible)

Curried Cauliflower Soup w/ Coconut and 3 Chilies

Marinated Eggplant Sliders w/ Chickpea Puree, Roasted Peppers & Watercress on Ciabatta

Maple-Glazed Roasted Squash with Quinoa and Wild Mushrooms

Lemony Bulgar-Stuffed Swiss Chard Leaves w/ Parsley-Almond Cream

Italian Butter Beans w/ Preserved Meyer Lemon Confit, Tarragon and toasted Pine Nuts

Kimchi Quesadillas w/ Salsa Roja, Miso, Tamari and Mirin

Desserts:

Chocolate Ice-Box Tart (dairy-free, gluten-free)

Pistachio Dream

Orange and Sea Buckthorn Sorbet

Pomegranate-Yuzu Sorbet

Prana

Mixed Berry Crisp

Peach Granita

Drinks:

Green Arnie (green tea with honey lemonade)

Sea Buckthorn Juice w/ Soda Water

Medicine Man

Ginger-Agave Nectar

Acai Mojito (virgin)

Cucumber-Kumquat Skinny

